

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Andy's Butcher Block		Inspection Date: 11/15/15	
Address: 65E. Walker St, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Carlos S. Sandra Galvan	Phone No.: 865-2211	Inspection Time: 4:10 pm	Permit Exp. Date:
Certified Food Handler: Sandra Galvan (expired)		Certificate Expiration Date: 10/17/15 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site		
Critical Risk Factors for Disease						Maj	Out	COS		Out	COS	
In		1. Demonstration of knowledge								24. Person in charge present and performs duties		
In		2. Communicable disease restrictions					X			25. Personal cleanliness and hair restraints		
In	N/O	3. Discharge of eyes, nose, mouth								26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use								27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use								28. Washing fruits and vegetables		
In		6. Handwashing facilities available								29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps							30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A		8. Time as a public health control, records							33. Nonfood contact surfaces clean		
In	N/A	N/O	9. Proper cooling methods							34. Warewashing facilities maintained, test strips		
In	N/A	N/O	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O	12. Returned and reservice of food							37. Vending Machines		
In		13. Food safe and unadulterated								38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized							39. Thermometers provided and accurate		
In		15. Food from approved source								40. Wiping cloths properly used and stored		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention		
In	N/A	N/O	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O	19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean		
In	N/A		20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: 124 °F								45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed								46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals								47. Signs posted; Permit & inspection report available		
										48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
59	Ground Pork	out Prep prep ~ 75 minutes - OK	143	BBQ Beef	Slow Cooker
42	Roast Beef	Prep cooler	40	Ribs	Back Walk-in cooler
39	Pork chop	Meat display cooler	39	Beef	Front Walk-in cooler
38	steak	" "			

Comments:

1) Provide food safety manager for facility. Certification recently expired.

32) Label meat sticks with net weight of contents.

35) Repair torn luminant at spice shelf by prep cooler.

Received By: Sandra Galvan REHS: John H. Wells